Sustainable INL News

Meeting the needs of the present without compromising the ability of future generations to meet their needs

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Sustainable Cafeterias: Eating Green

o not be surprised to see some new features in INL cafeterias soon.

As part of a new agreement with subcontractors, INL cafeterias are going to be a little greener, and no, that does not mean a larger selection of salads. These features actually include energy conservation, recycling and more environmentally responsible serviceware.

Improvements under the energy conservation guidelines include minimizing ______ use of electric

power consistent with efficient work

work operations;

equipment that conserves water.

Under the recycling guidelines, food services will participate in the INL recycling program and are further encouraged to develop and implement other types of recycling initiatives. This includes the removal and recycling of grease and cooking oils. Items currently recycled by INL are paper, plastics, aluminum cans, metal and cardboard. In the food service and food preparation facilities there will be recycling receptacles, and the food

paper napkins and paper towels made with high levels of post-consumer recycled content. The subcontractor may also work with INL to develop innovative approaches to reduce the food service waste stream and develop innovative approaches to conserve energy and water.

Cafeterias may also start using biodegradable, disposable wares such as plates, bowls, cups, forks, spoons and knives to replace polystyrene and other non-eco-friendly disposable food vehicles and utensils and use

permanent nondisposable cafeteria trays.

Sustainable INL Program

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""Nature provides a free lunch, but only if we control our appetites."

~William Ruckelshaus, Business Week, June 1990

turning off lights and cafeteria equipment that is not essential for safety, security or sanitation during periods of non-use; utilizing equipment that meets or exceeds the Energy Star and/or Federal Energy Management Program energy efficiency guidelines and utilizing

service staff will have training in recycling procedures.

Other green initiatives by food services are use of green products, purchase of locally grown food products, purchase of organic food products, elimination of Styrofoam disposable food vehicles and utensils and use of The suggested sustainable initiatives at INL cafeterias are just one example of the

exciting new developments in sustainability.



